

**AMENDMENTS TO THE CLAIMS**

**This listing of claims will replace all prior versions and listings of claims in the application:**

**LISTING OF CLAIMS:**

Claims 1. - 4. (canceled).

5. (currently amended): A process for producing a fat for confectionery production, which comprises the steps of: adding a an aqueous solution of at least one organic acid selected from the group consisting of ascorbic acid, erythorbic acid, lactic acid, tartaric acid, citric acid and malic acid to a fat for confectionery production or a part fat thereof to make a mixture, wherein said fat is produced by a process which comprises the steps of: adding a solution of the at least one organic acid to the fat for confectionery production or a part fat thereof and drying the resulting mixture under heating and reduced pressure, wherein the drying and removal of solvent from the solution are carried out while stirring under conditions of a temperature of from 70 to 180°C and a vacuum degree of from 0.5 to 100 Torr.

6. (currently amended): A process for producing a fat for confectionery production as claimed in claim 5, wherein the organic ascorbic acid is contained in an amount of from 2 to 60 ppm.

7. (currently amended): A process for producing a fat for confectionery production as claimed in claim 6, wherein the organic ascorbic acid is contained in an amount of from 29 to 60 ppm.

Claim 8. (canceled).

9. (original): A process for producing a fat for confectionery production as claimed in claim 5, wherein the fat is hard butter.

Claims 10-15. (canceled).

16. (currently amended): A process for producing a fat based confectionery and an emulsified product, which comprises ~~using a fat containing at least one organic acid selected from the group consisting of the steps of: adding an aqueous solution of ascorbic acid to a fat for confectionery production or a part thereof to make a mixture in which ascorbic acid is contained in the fat in an amount of 60 ppm or less, erythorbic acid, lactic acid, tartaric acid, citric acid and malic acid, wherein the organic acid is contained in an amount of 60 ppm or less,~~ ~~wherein said fat is produced by a process which comprises the steps of: adding a solution of the at least one organic acid to the fat for confectionery production or a part fat thereof and drying the resulting mixture under heating and reduced pressure, wherein the drying and removal of solvent from the solution are carried out while stirring under conditions of a temperature of from 70 to 180°C and a vacuum degree of from 0.5 to 100 Torr.~~

17. (original): A process for producing a fat based confectionery and an emulsified product as claimed in claim 16, wherein the emulsified product is an oil-in-water cream composition and a milk beverage using the oil-in-water cream composition.

18. (currently amended): A process for producing a fat based confectionery and an emulsified product as claimed in claim 16, wherein the organic ascorbic acid is contained in an amount of from 2 to 60 ppm.

19. (currently amended): A process for producing a fat based confectionery and an emulsified product as claimed in claim 18, wherein the organic ascorbic acid is contained in an amount of from 29 to 60 ppm.

20. (original): A process for producing a fat based confectionery and an emulsified product as claimed in claim 16, wherein the fat is hard butter.

21. (currently amended): A process for improving the fatty taste of a fat based confectionery and an emulsified product, which comprises ~~using a fat containing at least one organic acid selected from the group consisting of~~ the steps of: adding an aqueous solution of ascorbic acid, erythorbic acid, lactic acid, tartaric acid, citric acid and malic acid, wherein the organic acid is contained in an amount of 60 ppm or less,

~~wherein said fat is produced by a process which comprises the steps of: adding a solution of the at least one organic acid to the fat for confectionery production or a part fat thereof to a fat for confectionery production or a part fat thereof to make a mixture in which ascorbic acid is contained in the fat or the part fat thereof in an amount of 60 ppm or less and drying the resulting mixture under heating and reduced pressure, wherein the drying and removal of solvent from the~~

~~solution are carried out while stirring~~ under conditions of a temperature of from 70 to 180°C and a vacuum degree of from 0.5 to 100 Torr.

22. (currently amended): A process for improving fatty taste of a fat based confectionery and an emulsified product as claimed in claim 21, wherein the emulsified product is an oil-in-water cream composition and a milk beverage using the oil-in-water cream composition, wherein the organic-ascorbic acid is contained in an amount of 60 ppm or less.

23. (currently amended): A process for improving fatty taste of a fat based confectionery and an emulsified product as claimed in claim 21, wherein the organic-ascorbic acid is contained in an amount of from 2 to 60 ppm.

24. (currently amended): A process for improving fatty taste of a fat based confectionery and an emulsified product as claimed in claim 23, wherein the organic-ascorbic acid is contained in an amount of from 29 to 60 ppm.

25. (original): A process for improving fatty taste of a fat based confectionery and an emulsified product as claimed in claim 21, wherein the fat is hard butter.